

## ADJENDA SHIRAZ-CABERNET-MALBEC 2005

**Variety:** 60 % Shiraz, 30 % Cabernet & 10 % Malbec

**Region:** Langhorne Creek, South Australia

**Style:** An appealing blend of great structure and opulent fruit

### TASTING NOTE

The color is deep Red-magenta with purple hues. The bouquet exhibits an array of fruits from cherry berry to peppery, plumb characters which are derived from the Shiraz and Cabernet components; the Malbec imparts an abundance of spice. The palate is full, flavorsome and rich, yet has an attractively soft and velvety finish. All of these flavors combine to deliver a wholesome mouth-feel that lingers long after the wine has been swallowed.

### WINEMAKING

The three varieties were blended together and then matured in both French and American oak Barriques for 18 months to come of age. In keeping with our hand-made tradition, the wine was fermented in open fermenters and pressed in a Zambelli basket-press.

The wine blend is composed of 60 % Shiraz, 30 % Cabernet & 10 % Malbec. Each variety contributes a distinct attribute to the blend such that the whole is greater than the sum of the parts; Shiraz brings rich fruit and spice, Cabernet brings structure, and Malbec brings deep color and softens the tannins.

### CELLARING

This wine is enticing to drink now but will reward cellaring of 10-15 years.

### TECHNICAL

Age of Vines: 40 – 50 years old

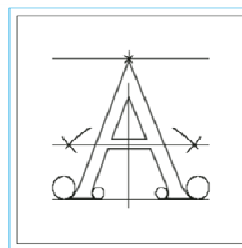
Yields per acre: 3 Tonnes

Baume at Harvest: 14 degrees

Oak Treatment: 25 % new French Oak; 50 % one-year-old French Oak; 25 % one-year-old American Oak

Residual Sugar: <2g/L

Alcohol: 14 % v/v



*For more information about the Adjenda wines, please visit [www.amicuswines.com.au](http://www.amicuswines.com.au)*

*For more information about the Wine Angel Portfolio please visit [www.wine-angel.com](http://www.wine-angel.com) or contact Michele Anderson at 212-627-0330 or [anderson@wine-angel.com](mailto:anderson@wine-angel.com)*